



FISH TALES™

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FLORIDA EDITION



VERLASSO

HARMONIOUSLY RAISED SALMON

VERLASSO
ATLANTIC
SALMON

DECEMBER
SAVINGS

For those on
the NICE list

BISTROT 821

Naples' beloved spot for
fresh, flavorful seafood

Samuels Spotlight

Bistrot 821

Naples' Beloved Spot for Fresh, Flavorful Seafood on 5th Avenue

By Lily Cope

Nestled on the charming streets of downtown Naples, Florida, Bistrot 821 has long been a staple of the local dining scene, offering an inviting atmosphere, exceptional seafood, and a dedication to family-owned and operated hospitality. Whether you're a regular or a first-time guest, stepping into this beloved bistro feels like being welcomed into the home of old friends.

Bistrot 821, named after its original address on 5th Avenue, opened its doors in 1994 at a time when the area was still an up-and-coming neighborhood. The space, once home to the Sprint phone company, has since been transformed into a lively and modern bistro, offering both local residents and visitors a place to enjoy great food in a welcoming, upscale yet casual setting.

Chef Jimmy Ryan, a former Army veteran and graduate of the prestigious Culinary Institute of America, is at the helm. After his first stint at Bistrot 821 in the 1990s, Ryan returned to lead the kitchen once again just this autumn, bringing tremendous experience to his role. Under his leadership, the bistro has maintained its reputation as one of the top dining spots in Naples, known for its lively atmosphere, exceptional service, and a menu that keeps customers coming back for more.

Seafood has always been central to Bistrot 821, and Chef Jimmy Ryan is dedicated to sourcing only the freshest ingredients. For the past three years, the bistro has relied on Samuels Seafood Company for top-quality selections like Chilean sea bass, snapper, and seasonal stone crabs.

A standout on the menu, the sea bass is marinated in a Miso-Sake blend that enhances its delicate flavor, served with Bistrot 821's signature mashed potatoes, asparagus, and a lemon beurre blanc. The Thai-in-



spired snapper, another customer favorite, features flavors of coconut, lemongrass, and ginger and is paired with jasmine rice, stir-fried vegetables, Thai chili, and crushed peanuts. These dishes showcase Chef Ryan's skill and commitment to quality, keeping patrons coming back for more.

"Seafood is a large part of our menu, and we take great pride in the quality of the dishes we serve," says Chef Ryan. "Our seabass, miso-marinated snapper, and stone crabs are some of the most popular items, and we always ensure that our seafood is fresh and sustainably sourced."

One of the key reasons customers return to Bistrot 821 time and time again is the warm, welcoming atmosphere. The restaurant's long-tenured staff is committed to providing friendly, attentive service, and it's clear that many patrons feel like part of the family. As Chef Ryan puts it, "We treat our customers like family here. It's a philosophy that's been ingrained in us from the start."

Bistrot 821 stands out in Naples for being the only privately owned restaurant on 5th Avenue, and Chef Ryan and his team are passionate about keeping it that way. With a commitment to supporting local businesses and maintaining a family-oriented environment, Bistrot 821 remains a cornerstone of the Naples dining

scene.

The restaurant's decor, has been renovated multiple times over the years, striking a perfect balance between elegance and comfort. Whether you're enjoying a romantic dinner, a celebratory meal, or a casual night out, Bistrot 821 offers a cozy yet sophisticated space for all occasions.

Reservations are highly recommended, particularly during peak seasons when the bistro tends to fill up quickly. Whether you're a local or a visitor to Naples, Bistrot 821 offers an experience that blends exceptional food, inviting ambiance, and a true sense of community. With Chef Jimmy Ryan at the helm, the bistro continues to evolve while staying true to the roots that made it a hotspot when it first opened over two decades ago.

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Contact marketing@SamuelsSeafood.com to sponsor Fish Tales or for any other inquiries.

Verlasso Salmon

Setting the Standard for Sustainable Salmon

Not all salmon is the same. At Verlasso, it's our mission to redefine premium seafood by setting the benchmark for quality, sustainability, and innovation. Combining a careful selection process with forward-thinking environmental practices, we're crafting salmon that not only tastes exceptional but also supports a healthier planet.

The Foundation of Quality

The journey to high-quality fish begins long before Verlasso Salmon reaches your plate. We thoughtfully study our fish and select brood stock based on key traits: strength, visual appeal, optimal fat levels and exceptional flavor. This process allows us to trace the salmon on your plate back through generations, guaranteeing unmatched quality and consistency in every bite.

A Feast for the Eyes

Known for its mild flavor, gentle aroma, thick flakes, and smooth, buttery mouthfeel, Verlasso Salmon offers an unparalleled dining experience. Its premium appearance and exceptional qualities elevate any dish, from delicate sashimi to hearty baked filets, making it the centerpiece of unforgettable meals.

Logistics That Prioritize Freshness

When it comes to great seafood, freshness is paramount—and Verlasso takes every measure to preserve it. Harvested exclusively to fulfill specific orders, each fish is processed and delivered at its peak, minimizing waste and maximizing quality. Our streamlined process ensures salmon arrives at markets and kitchens with care and speed, guaranteeing every cut retains its natural flavor, quality, and premium appeal.



Sustainable Packaging for a Better Planet

Sustainability doesn't stop with our carbon-neutral operations. Our 100% recyclable cardboard packaging keeps salmon fillets fresh while protecting the environment. Made from eco-friendly materials, it combines practicality with sustainability, so you can enjoy premium salmon responsibly.

Supporting Culinary Creativity

Verlasso isn't just a seafood brand—it's a partner in culinary innovation. We support our retail and food service partners with extensive marketing efforts that showcase the versatility and appeal of our salmon. From recipe features to chef collaborations, we work to inspire creativity and help customers discover the full potential of Verlasso products.

A Commitment to Carbon Neutrality

Sustainability is at the core of

everything we do. Verlasso is proud to be a carbon-neutral production, setting the standard for responsible aquaculture. Through our partnership with GreenTicket, we've turned this commitment into action. By measuring our carbon footprint with an Environmental Product Declaration (EPD) and implementing emission-reducing initiatives across our farms, grow-out centers, and industrial plants, we're protecting the planet we call home while delivering unmatched quality.

The Verlasso Difference

Verlasso Salmon is more than just food—it's a commitment to quality, care, and sustainability. Whether as the highlight of an elegant dinner party or the hero of a casual weeknight meal, Verlasso offers an exceptional experience in every bite. With its premium flavor and responsibly sourced excellence, Verlasso proves that outstanding seafood can elevate your table while making a positive impact on the world.

December Specials



SPANISH ROCK OCTOPUS
2-4 lb Each
28 lb Case
\$4.50 lb
SP24



PEELED & DEVEINED TAIL-ON SHRIMP
21/25 Count
10 lb case
\$5.50 lb
2125CN



BIGEYE TUNA LOIN
AAA Grade
30 lb Case
\$9.95
ZTUNA2CS



GREEN WILD LOBSTER ROE
From Canada
1 lb Unit
\$29.95 ea
CAVLOBR



WHOLE TURBOT
From the North Sea
1 lb Each, Frozen
\$7.95 lb
ZTURBO46



WILD CIGALAS
From Spain
3.3 lb Unit
\$18.95 lb
CIG100



MAHI MAHI PORTIONS
6 oz Each
10 lb Case
\$5.50 lb
6MAHI



WILD DOVER SOLE
14-16 oz Each
25 lb Case
\$13.95 lb
1416JAK



CLAW CRABMEAT
Pasteurized
1 lb Unit
\$8.95 lb
PC107



WHOLE SARDINES
Wild From Spain
35 lb Case
\$3.99 lb
ZSARD2



BREADED SHRIMP
16/20 Count
12 lb Case
\$59.95 cs
1620BRD



ROYAL OSETRA CAVIAR
Canterbury Cure
30 Gram Unit
\$49.95 ea
CAVOSS1FR

Call Your South Coast
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Sale Dates: December 1 - 31

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